CONTACT (filled by the host):

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Gather point: Roland Holstlaan
Gather time: 19:30, Monday 03 September

Guide / Walkthrough:

I would like to invite (8) people: please write your name below the ingredient you want to buy

Preparation time (Duration): 1 Hour

RECIPE:

Take the given quantity (2 kg in this case) of chicken and defrost it by heating it in some deep sausage pan on stove. Add freshly cut onion and tomatoes (along with 2 to 3 big spoonful of cooking oil) after 15 minutes and stir the contents for a few times. Heating should be medium throughout the cooking.

After 10 to 15 minutes, add the given quantities of ginger, garlic, cinnamon sticks, salt, red chili and turmeric powder and then close the lid.

Let the contents be heated gradually for 20 minutes and stir in between.

Check when the chicken is ready and looks soft enough to eat by poking it with some knife or simply by experience.

The delicious spicy dish is served along with traditional bread called Nan but equally well with Khubs (Arabic Bread easily available here in Netherlands).